

**OWNER'S MANUAL**  
**Model No. GRP4 & GRP4P**

**GEORGE FOREMAN<sup>®</sup>**

**LEAN  
MEAN  
FAT<sup>REDUCING</sup>  
GRILLING  
MACHINE!**

*George Foreman*



**THE NEXT GRILLERATION<sup>™</sup>**



# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or pot holders.
3. To protect against electric shock, do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Allow liquid to cool before removing and emptying drip tray.
12. To disconnect, grasp plug and remove from wall outlet.
13. Do not use appliance for other than intended use.

## SAVE THESE INSTRUCTIONS

**This Appliance is for Household Use Only**

# Additional Important Safeguards

**CAUTION HOT SURFACES:** *This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.*

**CAUTION:** *This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.*

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug cord from outlet. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
6. This appliance generates steam — do not operate in open position.
7. **Using pot holder, hold the top cover (Lid) open while placing or removing food on the cooking surface to prevent accidental closing and injury.**

## Polarized Plug

This appliance has a **polarized plug** (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

## Electric Power

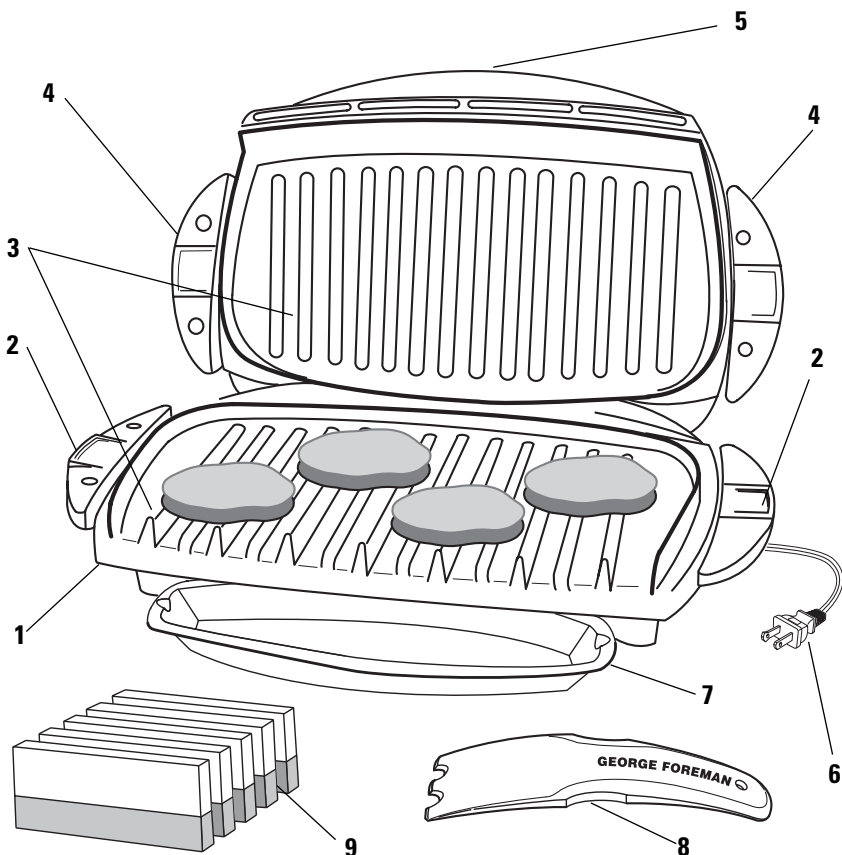
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

## Plasticizer Warning

**CAUTION:** To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place **NON-PLASTIC** coasters or placemats between the appliance and the finish of the counter top or table top.

**Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.**

# Getting To Know Your GRP4 & GRP4P Grilling Machine



1. Grilling Machine Body
2. Grilling Plate Release Handles, Lower
3. Grilling Plates  
Upper Grilling Plate (P/N 22618U)  
Lower Grilling Plate (P/N 22618L)
4. Grilling Plate Release Handles, Upper
5. Power Light
6. Power Cord
7. Drip Tray (P/N 22619)
8. Plastic Spatula (P/N 22545)
9. Sponge (GFSP1)

# How To Use George Foreman's Lean Mean Fat Reducing Grilling Machine

1. Before using the Grilling Machine for the first time, remove the Grilling Plates and wash in warm soapy water, rinse and dry thoroughly. Make sure both Grilling Plates are firmly attached to the appliance.
2. **To preheat:** Close the Lid and plug cord into a 120V AC outlet. The Power Light will go on indicating that the elements are heating. Allow Grilling Machine to preheat for 7 minutes.
3. Use a pot holder to carefully grasp the Lid handle in the center to open the Lid.
4. Slide the grease catching Drip Tray under the front of the unit.
5. Carefully place the items to be cooked on the bottom grilling plate.
6. Close the Lid and allow the food to cook for the desired time. (Consult the Recipe Section at the back of this book for some suggestions.) The Power Light will cycle ON and OFF throughout the cooking process. ***Do not leave appliance unattended during use!***
7. After the desired amount of time, the food should be done.
8. Disconnect the plug from the wall outlet.

***CAUTION: To avoid any sparks at the outlet while disconnecting plug, make sure the "Power Light" is off (not illuminated) before disconnecting the plug from the outlet.***

9. Use a pot holder to carefully open the Lid.
10. Remove the food using the Plastic Spatula provided. Be sure to always use either plastic or wooden utensils so as not to scratch the non-stick surface. Never use metal tongs, forks or knives as these can damage the coating on the cooking plates.
11. When cool, the Drip Tray may be removed and emptied. **Be sure the liquid is cooled before removing Drip Tray.**

# Suggested Cooking Chart

	Rare (145°F)*	Medium (160°F)*	Well (170°F)*
Salmon Filet (1 1/2" thick)	7 min.	8 min.	9 min.
Talapia Fish (3/4" thick)	3 min.	4 min.	5 min.
Tuna Steak (1" thick)	6 min.	7 min.	8 min.
White Fish (1" thick)	7 min.	8 min.	9 min.
Shrimp, split with shell		2 min.	2 1/2 min.
4 oz. Turkey Burgers			6 1/2 min.
8 oz. Turkey Burgers			7 1/2 min.
Pork Loin (1/2" thick)		5 min.	7 min.
4 oz. Burgers		5 min.	6 min.
8 oz. Burgers		10 min.	11 min.
Chicken Breast (boneless/skinless)			9 min.
Link Sausage		5 min.	6 min.
Sliced Sausage (1/2" thick)		5 min.	6 min.
Fajita Beef (1/2" thick slices)	1 min.	1 1/2 min.	2 min.
Rib Eye (1/2" thick)	3 1/2 min.	4 1/2 min.	5 1/2 min.
NY Strip (3/4" thick)	4 min.	5 min.	6 min.
Bratwurst		8 min.	10 min.
Frankfurter		5 min.	7 min.
Onions and Peppers (1/2" thick, toss with olive oil)		4 min.	5 min.

NOTE: Most meats were 1" thick. These are recommended guidelines only. Personal taste and thickness of cut may vary cooking times. Always check for doneness and always use fresh, refrigerated foods.

**PLEASE NOTE: The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F. Pork should be cooked to an internal temperature of 160°F and poultry products should be cooked to an internal temperature of 170°F - 180°F to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 165°F.**

**\*Internal Food Temperatures**

# User Maintenance Instructions

**CAUTION:** To avoid accidental burns, allow your Grilling Machine to cool thoroughly before cleaning.

1. Before cleaning, unplug the appliance from the wall outlet and allow to cool.

**CAUTION:** To avoid any sparks at the outlet while disconnecting plug, make sure the "Power Light" is off (not illuminated) before disconnecting the plug from the outlet.

2. **Inside cleaning:** Place the Drip Tray under the front of the Grilling Machine. Using the specially designed Spatula, scrape off any excess fat and food particles. Run off will drip into the Drip Tray. Wipe the plates with the George Foreman specially designed Grill Sponge.
3. Empty the Drip Tray and wash with warm soapy water. The Grilling Plates may be removed from the appliance by pulling out on the Grilling Plate Release Handles. Wash in warm, soapy water, rinse and dry thoroughly. Reinstall the Grilling Plates, making sure they are securely attached to the appliance. The removable Grilling Plates are also dishwasher safe. After washing the Plates in the dishwasher, wipe the uncoated side with a dry towel to prevent discoloration.
4. **Stubborn build-up:** Use the scouring side of the Grill Sponge to clean the plates.
5. **Outside cleaning:** Wipe with a warm, wet sponge and dry with a soft, dry cloth.
6. Do not use steel wool, scouring pads, or abrasive cleaners on any part of the appliance.
7. **DO NOT IMMERSE THE BODY OF THE APPLIANCE IN WATER OR OTHER LIQUID.**
8. Any servicing requiring disassembly other than the above cleaning must be performed by a qualified electrician.
9. Make sure to hold the top cover (Lid) by hand while cleaning to prevent accidental closing and injury.



# Recipes

**NOTE:** For all recipes, please remember to place Drip Tray in front of the Grilling Machine to catch drippings from the cooking process.

## Mushroom Tenderloin Steaks

*A tasty entrée for a busy weeknight.*

2 8 oz. beef tenderloin steaks, 3/4 - inch thick  
1 Tbsp. fresh parsley, finely minced  
1 clove garlic, finely minced  
1/8 tsp. salt  
1/8 tsp. black pepper  
4 oz. fresh or canned mushroom slices, drained  
1 Tbsp. olive oil

Allow the grill to preheat. In a small bowl, combine the mushrooms and olive oil. Remove any visible fat from the steaks. Sprinkle each steak with the parsley, garlic, salt and pepper. Place the steaks on the grill and cook for 2 minutes. Spoon the mushroom slices over the steaks and grill for an additional 1 1/2 - 2 1/2 minutes.

Serves 2

## Hawaiian Pineapple Beef

*Flavorful and delicious!*

1 lb. London broil beef steak, 1/2 - inch thick  
2 Tbsp. green onion, finely minced  
1 tsp. ground ginger  
1 Tbsp. honey  
1/2 cup fresh pineapple, cut into small pieces (or 1/2 cup canned pineapple chunks, drained)

Remove any visible fat from the steak and cut into 4 equal pieces. In a small bowl, combine the green onion, ginger and honey and mix well. Allow the grill to preheat. Place the steak on the grill and spoon the sauce over the steak.

Grill for 2 minutes, add the pineapple pieces on top of the steak and grill for an additional 1-2 minutes. To serve, slice the steak thinly across the grain and spoon the warm pineapple over the top.

Serves 4

## Quick and Easy Pork Tenderloin

***A 15-minute entrée from start to finish!***

2 8 oz. pork tenderloins, 1 - inch thick  
1/4 cup low sodium soy sauce  
2 tsps. ground ginger  
4 green onions, chopped  
1 clove garlic, chopped  
1/2 tsp. black pepper

Remove all visible fat from the pork. Combine the soy sauce, ginger, green onions, garlic and pepper in a flat glass pan. Allow the grill to pre-heat. Quickly dip each tenderloin into the soy ginger sauce and place on the grill.

Spoon 1 tablespoon of sauce over each tenderloin. Grill for 8 minutes or continue grilling according to your preference.

Serves 2

## New Orleans Pork Ribs

***These boneless ribs take less time and effort to prepare than traditional ribs.***

1 1/2 lb. boneless, country-style, pork ribs  
1/4 cup tomato paste  
1/4 cup cider vinegar  
2 Tbsp. honey  
2 Tbsp. water  
1 Tbsp. extra virgin olive oil  
2 tsp. dry mustard  
1/2 tsp. Tabasco sauce  
1 clove garlic, minced  
1/4 cup yellow onion, finely chopped

Remove any visible fat from the ribs. Score the ribs with a knife to prevent the meat from curling as it grills. In a small saucepan, combine the remaining ingredients and blend until thickened, about 5 minutes, and keep warm.

Allow the grill to preheat. Place the ribs on the grill and cover each with 1 tablespoon of sauce. Grill for 5 minutes. Open the grill, turn the ribs and baste each with 1 tablespoon of sauce. Grill for 2-4 minutes, or until cooked through. Serve with the remaining warm sauce.

Serves 4

## Thai Salmon Steaks

***Wonderfully vibrant, tangy flavors!***

1 tsp. rice vinegar  
2 Tbsp. low sodium soy sauce  
1/4 cup honey  
2 Tbsp. prepared Chinese mustard  
2 Tbsp. fresh parsley, finely minced  
2 7-8 oz. salmon steaks, 1 - inch thick

In a small saucepan, combine the vinegar, soy sauce, honey, mustard and parsley. Simmer for 5 minutes.

Allow the grill to preheat. Place the steaks on the grill and cover each with a tablespoon of the Thai sauce. Close the grill and cook for 6 minutes. Check the salmon and continue grilling if needed. Serve with any remaining sauce.

Serves 2

## Orange Roughy Primavera

***Orange roughy is sweet, mild and very delicate.***

1/2 small zucchini, cleaned  
1/2 red pepper, cleaned  
1/2 yellow onion  
1/2 carrot, peeled  
1 tsp. fresh rosemary, minced  
1 tsp. fresh thyme, minced  
1 tsp. black pepper, coarsely ground  
2 Tbsp. extra virgin olive oil  
4 4-5 oz. orange roughy fillets, 1/2 - inch thick

Thinly slice the zucchini, red pepper, onion and carrot. In a small bowl, combine the rosemary, thyme, pepper and oil. Allow the grill to preheat. Place the vegetables on the grill and drizzle one half of the herb oil over them. Close the grill and cook for 5 minutes.

Remove the vegetables and add the fillets. Drizzle the remaining herb oil over the fillets, and close the grill. Cook for 2-3 minutes.

Check the fish and continue grilling, if needed, until the fish flakes easily. To serve, carefully remove the fillets from the grill and top with the vegetables.

Serves 4

## Tandoori Grilled Chicken

***The yogurt-based marinade creates exotic, tender chicken!***

8 oz. carton unflavored lowfat yogurt  
1 Tbsp. lemon juice  
2 tsps. ground paprika  
2 cloves garlic, minced  
1/2 tsp. salt  
1/2 tsp. ground ginger  
1/2 tsp. ground cumin  
1/2 tsp. cayenne pepper  
1/2 tsp. ground cinnamon  
1 lb. boneless, skinless chicken breast tenders

In a small bowl, mix together the yogurt, lemon juice, paprika, garlic, salt, ginger, cumin, cayenne pepper and cinnamon. Place the chicken tenders in a shallow glass pan and pour the marinade over the pieces, turning to coat thoroughly. Cover tightly and refrigerate for 1-8 hours, turning occasionally.

Allow the grill to preheat. Discard the marinade. Place half of the chicken on the grill and cook for 2 1/2 - 3 1/2 minutes. Check the chicken with the tip of a knife. If the chicken is not cooked completely through, continue grilling for 1 minute. Repeat with the remaining chicken.

Serves 4

## Ranchero Burgers

***Made with beef, beans and spices, these are surprisingly good – and good for you.***

3/4 lb. extra lean ground round  
1/2 cup canned kidney beans, drained and mashed  
2 cloves garlic, minced  
2 Tbsp. prepared barbeque sauce  
1/2 tsp. salt  
1/2 tsp. black pepper  
4 sesame seed hamburger buns

Mix together thoroughly the beef, beans, garlic, barbeque sauce, salt and pepper. Shape into 4 patties.

Allow the grill to preheat. Place the burgers on the grill and cook for 5-6 minutes. Check the burgers and continue grilling if desired. Place each hamburger on a sesame bun and serve with your choice of condiments.

Serves 4

## Grilled Garden Vegetable Sandwiches

***A healthy alternative to fast-food lunches***

2 zucchini, thinly sliced  
1/2 small purple or red onion, thinly sliced  
1 red pepper, seeded and thinly sliced  
10 shiitake mushrooms, thinly sliced  
1 cup eggplant, diced  
1/4 cup extra virgin olive oil  
1 clove garlic, finely minced  
1 tsp. black pepper, coarsely ground  
1 tsp. salt  
4 onion rolls, split and toasted  
1/4 cup lowfat Parmesan cheese, grated

In a small bowl, combine the zucchini, onion, pepper, mushrooms, eggplant, olive oil, garlic, pepper and salt. Allow the grill to preheat. Carefully open the grill and layer one-fourth of the zucchini, onion, red pepper, mushrooms and eggplant on the grilling plate.

Close the grill and cook for 4-6 minutes. Remove and grill the remaining vegetables as directed above. Top each roll with equal portions of the vegetables and sprinkle Parmesan cheese over each sandwich.

Serves 4

## Chicken Cheese Quesadillas

***A simple "quick-fix" for any time of the day.***

2 boneless, skinless chicken breast halves  
4 large flour tortillas  
1 cup lowfat shredded cheddar cheese  
2 Tbsp. green onion, chopped  
1/2 cup prepared mild tomato salsa

Allow the grill to preheat. Place the chicken on the grill and cook for 9 minutes. Check the chicken with the tip of a knife. If the chicken is not cooked completely through, continue grilling for 1 to 2 minutes. Cool and chop into small pieces.

On one half of one tortilla, place one-fourth of the chicken, cheese, onion and salsa. Fold the top half over the cheese and chicken. Place the quesadilla on the grill. Cook for 2-3 minutes and grill until the quesadilla is lightly browned and the cheese is melted. Remove and grill the remaining quesadillas as directed above.

Serves 4

# Frequently Asked Questions

Question	Response
1. <b>Can I cook frozen food on my George Foreman Grill?</b>	Yes, but of course the cooking time will be longer. And it is preferable that food be defrosted before placing on the George Foreman Grill. Please refer to the Suggested Cooking Chart in this manual for examples.
2. <b>Why does the Power Light turn ON and OFF?</b>	As stated in the manual, the Power Light goes ON to indicate when the Grill's elements are heating. The Power Light goes OFF when the proper temperature has been reached. The thermostat will cycle ON and OFF throughout the cooking process to maintain proper temperature.
3. <b>Can I cook kabobs on the George Foreman Grill?</b>	Yes. In order to protect the non-stick surface use wooden skewers. We recommend that you soak the skewers first in water for about 20 minutes. This will keep the skewers from burning.
4. <b>After cooking with garlic, how can I remove the smell of the garlic from the surface of my George Foreman Grill?</b>	After cleaning your George Foreman Grill according to the "User Maintenance Instructions" make a paste of baking soda and water and spread on the surface of the Grill. Allow it to sit for a few minutes and then remove and wash according to "User Maintenance Instructions."
5. <b>How can I cook hot dogs on my George Foreman Grill?</b>	Preheat your Grill for 7 minutes. Place the hot dogs lengthwise on the Grill. Close the Lid and cook for 6 minutes or until desired browning is achieved.
6. <b>Can hash browns be prepared on my George Foreman Grill?</b>	Yes, self-browning hash browns can be prepared by preheating the Grill for 7 minutes. Add hash browns onto the Grill surface, close the Lid, and cook for approximately half the time stated on the package for oven preparation.
7. <b>Any other cooking suggestions?</b>	Brush green peppers with oil and slit on edges to flatten. Grill for 10 minutes then steam in a bag for 10 minutes before peeling.  Grilled cheese sandwiches can also be cooked on your George Foreman Grill.



## LIMITED ONE YEAR WARRANTY

**Warranty:** This George Foreman® product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

**Warranty Coverage:** This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Implied Warranties:** ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

**Service and Repair:** Should the appliance malfunction, you should first call toll-free 1 (800) 937-3883 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number GRP4 when you call.

**In-Warranty Service (USA):** For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 937-3883).

**Out-of-Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$10.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

**For Products Purchased in the USA, but Used in Canada:** You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

**Risk During Shipment:** We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

**To return the appliance, ship to:**

Attn: Repair Center  
Salton, Inc.  
708 South Missouri Street  
Macon, MO 63552

**To contact us, please write to, call, or email:**

Salton, Inc.  
P.O. Box 1526  
Columbia, MO 65205-1526  
1 800 937-3883  
Email: Salton@Saltonusa.com

**Limitation of Remedies:** No representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and **in no event shall Salton be liable for any incidental or consequential damages, losses or expenses.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

**Legal Rights:** This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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